

Apartments "Residence Enogastronomico" - Perugia

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Category: ★★★★★ Price range Medium
 Web site: [Residence Enogastronomico](#)



Description: Apartments "Residence Enogastronomico" Perugia

Come to the Residence and enjoy the green heart of Italy, mixing the natural and architectural beauties of Umbria with fine food and wine.

The six comfortable apartments, one of which is equipped for use by the handicapped, are named Fabiola, Chiara, Elena, Anna, Luisa and Giulia, after the women of the household, from grandmother down to the youngest granddaughter.

Guests can relax and lunch/ dine in our wonderful living/ dining room, with its large fireplace, wood- fired oven, small library (containing thrillers, novels, books on cooking and the history of Umbria) and two delightful roof terraces. Here you can taste delicious local recipes or take part in food education or cooking courses.

The residence also boasts spacious arches, private parking and a fountain in the garden. All the apartments have air conditioning and internet access.

The Residence offers its guests discounted use of a nearby health centre and the opportunity to go horse- riding.

In spring you can enjoy the *pranzetto dei pecorai*, an open- air lunch of local cooking.

During the Carnival we prepare *frittelle con il pancotto* to top off the partying.

At Easter we cook the *torte al formaggio* and the *biccicuta* in the wood- fired oven. The tasting follows immediately.

May is the time for the Flower Festival.

June and July are harvest time, offering the opportunity to enjoy the traditions and countryside events linked to this event.

September and October are ideal for visiting local towns.

In autumn it's time to prepare marmalade, apples, carrots and *corbezzolo*, which first needs to be picked from the local woods.

December features *presepi viventi* and traditional Christmas cooking: chick- pea and chestnut soup, prune and grape *baccalà*, sweet *maccheroni*, cappelletti, meat broth, *parmeggiani di gobbi*

In January cured meats are prepared and tasted. Notably sausages and liver sausages

- microwave oven in the kitchen
- private parking
- catering in the apartments
- beauty center nearby
- hairdresser in 100 m.

	Low Season	High Season: 01/07 - 20/08 ; 20/12 - 6/01; Holidays and festivities.
Apartment 2 beds per day	70,00	90,00
Apartment 2+1 beds per day	90,00	110,00
Apartment 2+2 beds per day	110,00	130,00
Apartment 2+3 beds per day	125,00	145,00
Apt. 2 Persons, 7 Nights	400,00	480,00
Apt. 2+1 Persons, 7 Nights	520,00	600,00
Apt. 2+2 Persons, 7 Nights	630,00	710,00
Apt. 2+3 Persons, 7 Nights	700,00	780,00